

## Maxi intense chocolate muffin

### 1 General Information:

Article number	70721
Production land	Spain
Customs Code	19059070
EAN Number	13604380707210

- Vegan  
 Vegetarian  
 Eggs Au sol  
 New specification  
 Replaces specification of:

First shelf life concerns: 12.07.2025

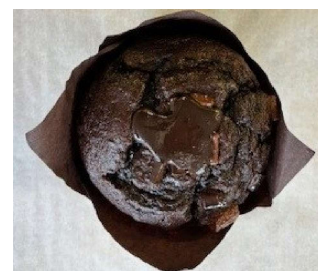
### 2 Brand Logo



### 3 Product description

#### 3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input checked="" type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other
<input type="checkbox"/>	Chill
<input checked="" type="checkbox"/>	deep-frozen
<input type="checkbox"/>	Ambient temperature



### 3.2 Product handling

<b>Transport and storage conditions:</b>		-18 °C Do not refreeze after thawing!	
<b>Shelf-life from production date:</b> (Under proper storage conditions)		365 days	
<b>Recommended of shelf life of the ready baked product:</b>		72,0 hours	<input checked="" type="checkbox"/> at room temperature
		Remark: 20-25°C	
<b>Thawing instruction:</b>	Thawing / Defrosting time	1h30	<input checked="" type="checkbox"/> at room temperature

### 3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	130	135	125
Height	mm	75	78	72
Diameter	mm	85	90	80

### 3.4 Packaging and Dimensions

<b>Pallet:</b>	Cartons per pallet:	72
	Layers per pallet:	18
	Carton per layer:	4
	Pallet height incl. Euro-pallet [mm]:	2022
	Total gross weight of pallet [kg]:	approx. 340
<b>Carton:</b>	External dimensions L x W x H [mm]:	596 x 360 x 104
	Weight [g]:	468,0
	Quantity per carton [each]:	28
	Net weight of carton contents [g]:	3640
<b>Packed product:</b>	Modified atmosphere:	0
	Suitable for cooking, without harmful effect on the product or health:	0
	Suitable for microwave, no harmful effect on product and health:	0
<b>Tray:</b>	Dimensions [mm]:	586 x 335 x 60
	Weight per tray [g]:	114,0
	Quantity of trays per carton:	1
	Material:	carboard
<b>Cake base:</b>	Dimensions [mm]:	580 x 365
	Weight per cake base [g]:	67,0
	Quantity of cake bases per carton:	1
	Material:	carboard separator : PP
<b>Baking form:</b>	Dimensions [mm]:	160 x 160
	Weight per baking form [g]:	1,54
	Quantity of baking forms per carton:	28
	Material:	brown paper
<b>Additional Information:</b>	Individually wrapped?:	0

#### Others

<b>Description:</b>	cardboard crossbar
<b>Dimension (mm):</b>	575 x 340 x 82
<b>Weight (g):</b>	46
<b>Number per boxe:</b>	1
<b>Material:</b>	PET

## 4 Composition

### 4.1 Declaration of ingredients (identical with the label)

Ingredients:
cocoa muffin mix (low fat cocoa powder, WHEAT starch, WHEAT flour, whey powder (MILK), vegetable oil rapeseed, modified starch, emulsifiers (E481, E471), raising agents (E500, E450), WHEAT GLUTEN, salt, thickeners (E466, E415, E412), vanilla flavouring, enzymes), chocolate filling 16% (sugar, vegetable oils (rapeseed, palm), low fat cocoa powder, chocolate 5% (sugar, cocoa mass, cocoa butter), whey powder (MILK), vegetables fats (palm kernel, palm), emulsifier E322 (sunflower), natural flavouring), sugar, pasteurised whole EGG, vegetable oil sunflower, water, WHEAT flour, chocolate 1% (sugar, cocoa mass, cocoa butter, emulsifier E322 (SOYA), natural vanilla flavouring), milk chocolate chunks 1% (sugar, whole MILK powder, cocoa butter, cocoa mass, emulsifier E322 (SOYA), natural vanilla flavouring).
The product may contain traces of mustard, nuts, sulphites.

### 4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	<b>Does this product contains alcohol / alcohol that does not need to be declared?</b>	
	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<b>If so, which percentage of vol.%?</b>
Vegetable fat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	< 24.12
Milk fats	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0.22
Wheat flour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	8.55
Lactose	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	2.14
Raw materials of animal origin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Pork derivative	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Salt	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	0,77
Palm oil	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	RSPO : Bilan de masse

### 4.3 Declaration of Allergens

#### Use of ingredients with allergic potential

Category	Identification according to:	Used in the product			Type, exact description (as wheat flour, milk, etc.)
	Guideline EU	may contain	Yes	No	
<b>Cow's milk protein, milk</b> and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	whey powder, whole milk powder
<b>Chickenegg, eggs</b> and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pasteurised whole egg
<b>soyprotein, soybeans, soylecithins</b> and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	soya lecithin
<b>Gluten</b> (i.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat gluten, wheat starch
<b>Fish</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Crustaceans</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Molluscs</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Nuts</b> Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
<b>Peanut</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Sesame seeds</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Sulphite (E 220 to E 228)</b>  The content of which exceeds 10 mg / kg or 10 ml / l and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
<b>Celery</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Lupines</b> and products made therefrom	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>Mustard</b> and products made therefrom	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces

## 5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g	
<b>Energy:</b>	<b>1690 kJ</b>
	<b>405 kcal</b>
<b>Fat:</b>	<b>25.0 g</b>
of which saturates	5.6 g
Mono-unsaturated fatty acids:	
poly-unsaturates	
<b>Carbohydrate:</b>	<b>39.0 g</b>
of which sugars:	28.0 g
<b>Fiber:</b>	<b>3.0 g</b>
<b>Protein:</b>	<b>5.5 g</b>
<b>Salt:</b>	<b>0.8 g</b>

## 6 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids?	No	
applicable value		

## 7 Further ingredient query

Has the end product been treated with nanotechnology?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain GMO ingredients?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

## 8 Customer Label

**70721** MAXI MUFFIN CHOCOLAT INTENSE (28x130g) / MAXI INTENSE CHOCOLATE MUFFIN (28x130g)

Pâtisserie fine cuite avec des morceaux de chocolats et un fourrage au chocolat, surgelée. / Baked muffin with chocolate chunks and injected with chocolate filling, frozen. Poids net/Net weight: **3,64 Kg**

Ingredients: Mix muffin cacao (cacao maigre en poudre, amidon de BLÉ, farine de BLÉ, LACTOSÉRUM en poudre, huile végétale colza, amidon modifié, émulsifiants (E481, E471), poudres à lever (E500, E550), GLUTEN de BLÉ, sel épaississant (E465, E415, E412), arôme vanille, enzymes), fourrage-chocolat 16% (sucre, huile végétale (coco, palme), cacao maigre en poudre, chocolat 5% (sucre, pâte de cacao, beurre de cacao), LACTOSÉRUM en poudre, graisses végétales (palme, palme), émulsifiant E322 (tournesol), arôme naturel), OEUFS\*, sucre, huile de tournesol, eau, farine de BLÉ, morceaux de chocolat 0,3% (sucre, pâte de cacao, beurre de cacao, émulsifiant E322 (SOJA), arôme naturel de vanille), morceaux de chocolat au LAIT 0,3% (sucre, LAIT en poudre, beurre de cacao, pâte de cacao, émulsifiant E322 (SOJA), arôme naturel de vanille), \*OEUFS de poules élevées au sol.

Ingredients: Cocoa muffin mix (low fat cocoa powder, WHEAT starch, WHEAT flour, WHEY powder (MILK), vegetable oil rapeseed, modified starch, emulsifiers (E481, E471), raising agents (E500, E450), WHEAT GLUTEN, salt, thickeners (E466, E415, E412), vanilla flavouring, enzymes), chocolate filling 16% (sugar, vegetable oils (rapeseed, palm), low fat cocoa powder, chocolate 5% (sugar, cocoa mass, cocoa butter), WHEY powder (MILK), vegetable fats (palm kernel, palm), emulsifier E322 (sunflower), EGGS\*, sugar, sunflower oil, water, WHEAT flour, chocolate chunks 0,3% (sugar, cocoa mass, cocoa butter, emulsifier E322 (SOY), natural vanilla flavouring), MILK chocolate chunks 0,3% (sugar, MILK powder, cocoa butter, cocoa mass, emulsifier E322 (SOY), natural vanilla flavouring). \*Farm EGGS.

Traces possibles de: fruits à coques, moutarde, sulfite. May contain traces of: nuts, mustard, sulphites.

Décongeler 90 minutes à T° ambiante. Après décongélation, conserver 72h à T° ambiante. A consommer de préférence avant le: **12/07/2025**  
Thaw 90 minutes at room temperature. After thawing, keep 72h at room temperature. Best before: **12/07/2025**  
A conserver à -18°C. Ne jamais recongeler un produit décongelé. Lot / Batch: **074191041000 0001**

**Coup de Pâtes**  
S.A.S.

COUP DE PÂTES SAS - ZAC du Bois  
14-16 Avenue Joseph Paxton  
Ferrières en Brie - 77614 Marne La  
Vallée Cedex 3 France



(01)3604380721(10)074191041000(15)5012(9)1476000001

Informations nutritionnelles		100 g
Nutritional information		
Valeur énergétique / Energy (kJ / kcal)		1690 / 405
Matières grasses / Fat (g)		25,00
dont saturés / of which saturates (g)		5,60
Glucides / Carbohydrate (g)		39,00
dont sucres / of which sugars (g)		28,00
Protéines / Protein (g)		5,50
Sel / Salt (g)		0,77